

NOORDAMFt. Lauderdale, FL 12/04/2002 SCORE: **95**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
7	PW system protection cross-connections, backflow; Disinfection	0

Site: FOOD SERVICE GENERAL

Deduction Status: N

Violation: Indirect connections to the waste water system were not provided for the deck drains in the walkin coolers.

Recommendation: 7.7.3.1.1 Drain lines from all fixtures, sinks, appliances, compartments, refrigeration units, or devices that are used, designed for, or intended to be used in the preparation, processing, storage, or handling of food, ice, or drinks shall be indirectly connected to appropriate waste systems by means of an air-gap or air-break.

Action: Walk-ins in the Main Galley are drained to the separated collecting tank in the Shaft alley and from there to the gray water system. Cold rooms are drained to the separate collecting tank in the Stern Thruster room

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

Site: MAIN GALLEY-HOT GALLEY

Deduction Status: N

Violation: The cooling process for hot food was not adequately monitored. There was no record of the starting temperature of foods placed in the blast chiller.

Recommendation: 7.3.5.2.1 Cooked potentially hazardous food shall be cooled: (1) Within 2 hours, from 60°C (140°F) to 21°C (70°F); and (2) Within 4 hours, from 21°C (70°F) to 5°C (41°F) or less.

Action: The starting temperature of the food is not important, just the starting time of cooling. From that point, the food must be below 70F with in 2 hours.

Item No.	Description	Points Deducted
18	Cross-contamination storage, preparation, transportation	0

Site: BUTCHER SHOP

Deduction Status: N

Violation: Ground beef patties were stored over prime rib.

Recommendation: Store ground beef under prime rib.

Action: Butcher has been re instructed that ground beef products must be stored below whole intact beef products.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: PROVISIONS

Deduction Status: N

Violation: It was noted that in several areas food containers were stored where workers step. This was noted in dry stores and freezers #1 and #3.

Recommendation: Do not store food containers on the surfaces where people step or walk. It may be helpful to mark the areas where people step or walk with contrasting paint.

Action: Dunnage racks will be placed on the area of the steps that needs to be used for food storage

Site: PETTY OFFICER'S MESS

Deduction Status: N

Violation: The table-top display/warmer was used sideways which did not adequately protect the foods.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: Display will be repositioned.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

Site: MAIN GALLEY

Deduction Status: Y

Violation: Refrigerator drawers 48e-f were out of order.

Recommendation: Repair or replace these units.

Action: Unit will be repaired

Site: MAIN GALLEY-ICE MACHINES

Deduction Status: Y

Violation: A seam was noted between the upper compartment and the ice bin of the large ice machines.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints;

and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Seam will be closed.

Site: LIDO

Deduction Status: Y

Violation: Cutting boards were scratched and pitted.

Recommendation: 7.4.5.1.3 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they no longer can be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Action: Cutting boards have been resurfaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: PROVISIONS CORRIDOR

Deduction Status: Y

Violation: The cleaning locker was not easy to clean.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Cleaning locker will be replaced.

Site: MAIN GALLEY-WINE BAR

Deduction Status: Y

Violation: The finish on the wooden shelves was worn.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Shelving will be refinished.

Site: MAIN GALLEY-ICE MACHINES

Deduction Status: Y

Violation: Porous insulation material was noted in the non-food contact surfaces between the upper compartment and ice bin of the ice machines. This material expelled water when pressed.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: We will investigate replacing the porous insulation with non-porous insulation.

Site: PETTY OFFICER'S BAR

Deduction Status: Y

Violation: Gaps, seams, and porous material were noted behind the bar. Wooden shelves were noted in locker hotel m-16.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: The shelves will be replaced with stainless steel.

Site: MAIN GALLEY

Deduction Status: Y

Violation: The blast chiller fan guards were corroded.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Fan guards will be refinished or replaced.

Site: MAIN GALLEY-HOT GALLEY

Deduction Status: Y

Violation: The grill drip pan housings were difficult to clean and had exposed insulation material. This was noted at the flat-top grills.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. 7.4.2.2.6 Nonfood-contact surfaces shall be free of

unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: This is the original design of NSF approved equipment. We will investigate if modification can be made.

Site: MAIN GALLEY-PANTRY

Deduction Status: Y

Violation: Excessive sealant was noted inside the cabinets above the counters. A gap was noted under the counter near refrigeration unit 10a.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Sealant will be removed and gap closed.

Site: PASTRY/ BAKERY

Deduction Status: Y

Violation: Peeling finish was noted on the inside door handle of the walk-in freezer.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Door handle will be replaced.

Site: DINING ROOM

Deduction Status: Y

Violation: The decorative glass panel was cracked at the wait station. The formica finish was damaged at the wait stations.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Wait station will be repaired.

Site: MAIN GALLEY-SALD PREPARATION

Deduction Status: Y

Violation: Holes were noted in the front of the warmer drawers where the buttons were missing.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Buttons will be replaced.

Site: MAIN GALLEY-PANTRY

Deduction Status: Y

Violation: The bread slicer was difficult to clean and had surfaces with worn finish.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: Finish will be renewed.

Site: MAIN GALLEY-PANTRY

Deduction Status: Y

Violation: The hinge on the center door of refrigeration unit 9c was broken.

Recommendation: Repair the hinge.

Action: Hinge will be repaired.

Site: MAIN GALLEY-PANTRY

Deduction Status: Y

Violation: Seams were noted along the front surfaces of the refrigeration units.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Seams will be sealed.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: CREW DISHWASH

Deduction Status: N

Violation: The right nozzle of the final rinse arm was not spraying.

Recommendation: Ensure that all nozzles are spraying when the unit is in use.

ACTION: Nozzle has been cleared.

Site: MAIN GALLEY-POTWASH

Deduction Status: N

Violation: The potwash unit was out of order.

Recommendation: Repair or replace this unit.

Action: Unit will be repaired.

Site: CROW'S NEST BAR PANTRY

Deduction Status: N

Violation: The temperature gauge on the glasswash unit was not accurate.

Recommendation: 7.5.2.1.1 Water temperature measuring devices: (1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. (2) That are scaled only in Fahrenheit shall be designed to be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use.

Action: Gauge will be replaced.

Site: ADMIRAL'S BAR- PORT SIDE

Deduction Status: N

Violation: The temperature gauge on the glasswash unit was not accurate.

Recommendation: 7.5.2.1.1 Water temperature measuring devices: (1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. (2) That are scaled only in Fahrenheit shall be designed to be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use.

Action: Gauge will be replaced.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: PETTY OFFICER'S MESS

Deduction Status: N

Violation: Several soiled utensils were stored as clean in a pan under the service line.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The crewmember responsible for this area was instructed to properly clean and check the utensils. The supervisor of this employee was instructed to monitor the work of his employee more closely.

Site: MAIN GALLEY-PANTRY

Deduction Status: N

Violation: The slicer was slightly soiled with food residue.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The crewmember responsible for the slicer was instructed to properly clean the slicer after use. The supervisor of this employee was instructed to monitor the work of his employee more closely.

Site: MAIN GALLEY-HOT GALLEY

Deduction Status: N

Violation: The upright ovens were soiled in the back corners.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: The crewmember responsible for cleaning the ovens was instructed to properly clean and check the ovens. The supervisor of this employee was instructed to monitor the work of his employee more closely.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: MAIN GALLEY

Deduction Status: Y

Violation: The hoods were soiled especially around the lights.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: The foreman of the kitchen cleaning crew was instructed to ensure that the hoods are cleaned properly.

Site: PASTRY/BAKERY

Deduction Status: Y

Violation: The walk-in gasket was stained/soiled.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of

an accumulation of dust, dirt, food residue, and other debris.
Action: Casket will be replaced.

Site: MAIN GALLEY- PANTRY

Deduction Status: Y

Violation: Mold and mold stain were noted in the sealant along the front edge of the refrigeration units and on the gaskets of the refrigerators.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Sealant will be replaced.

Site: MAIN GALLEY-SALAD PREPARATION

Deduction Status: Y

Violation: The storage locker shelves were soiled.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: The person responsible for this area was instructed to do a better job keeping the shelves clean.

Site: PROVISIONS CORRIDOR

Deduction Status: Y

Violation: The cleaning locker was soiled.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Locker has been cleaned.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: MAIN GALLEY-PANTRY

Deduction Status: N

Violation: Soiled knives were stored in the bread warmers.

Recommendation: Do not store soiled knives inside equipment.

Action: The crewmember responsible for this area was instructed to properly clean and check the utensils, also he was told the correct storage location of the knives.. The supervisor of this employee was instructed to monitor the work of his employee more closely.

Site: MAIN GALLEY-POT WASH

Deduction Status: N

Violation: The clean storage racks were soiled.

Recommendation: Clean the storage racks.

Action: Racks have been cleaned.

Site: MAIN GALLEY-DISHWASH

Deduction Status: N

Violation: The small plates were not stored covered or inverted.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: The top plate will be inverted.

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0

Site: MAIN GALLEY-DISHWASH

Deduction Status: N

Violation: The handwash station for the crew members working at the soiled landing of the dishwash area was more than 25 feet (8 meters) away.

Recommendation: 7.7.1.1.2 The handwashing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.

Action: A new hand wash sink will be installed

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: PETTY OFFICER'S BAR

Deduction Status: Y

Violation: A gap was noted along the top of the cove tile. The counter-deck juncture was soiled.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: The gap has been sealed and the juncture cleaned.

Site: BUTCHER SHOP

Deduction Status: Y

Violation: The plugs were missing on the door frame.
Recommendation: Replace the plugs or seal the holes.
Action: Plugs will be replaced.

Site: CREW MESS

Deduction Status: Y

Violation: The deck was soiled under the technical compartment of the service line.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: This area has been cleaned.

Site: CREW MESS

Deduction Status: Y

Violation: The rubber tiles along the service line were loose. Water was noted under the tiles under the juice dispenser.

Recommendation: Replace these tiles with hard deck tiles.

Action: Tiles will be re attached.

Site: MAIN GALLEY-SALAD PREPARATION

Deduction Status: Y

Violation: Gaps were noted at the top of the cove tile adjacent to the salad spinner.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Gap has been closed.

Site: MAIN GALLEY-SALAD PREPARATION

Deduction Status: Y

Violation: Gaps were noted in the deckhead panels in the storage locker. The deck-bulkhead juncture was not coved. A gap was noted along the juncture.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and

maintained for easy cleaning. 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features. 7.7.4.1.3 Bulkhead and deck junctures shall be coved.

Action: Gaps have been closed.

Site: FOOD ELEVATOR

Deduction Status: Y

Violation: A gap was noted at the deck-bulkhead juncture.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.1.3 Bulkhead and deck junctures shall be coved.

Action: Gap has been closed.

Site: LIDO

Deduction Status: Y

Violation: The tiles were chipped and the grouting was recessed throughout the lido.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.

Action: There is an ongoing program to repair and replace tiles. Areas noted will be addressed.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: Loose and damaged grout and tiles were noted throughout. Loose and damaged profile strips were noted as well as loose deckhead panels.

Recommendation: 7.7.4.1.4 Bulkheads and deckheads shall have smooth, hard finishes, and light colored surfaces. 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.1.8 Surfaces subject to routine splashes, spillage or other soiling during normal use shall have easily cleanable features.

Action: There is an ongoing program to repair grouting and replace tiles. Areas noted will be addressed. Profiles will be re attached.

Item No.	Description	Points Deducted
38	Unnecessary articles, cleaning equipment; Unauthorized personnel	0

Site: MAIN GALLEY-DISHWASH

Deduction Status: N

Violation: The chemical locker was not labeled.

Recommendation: 7.7.7.1.2 Maintenance tools such as mops, brooms, and similar items shall be stored in a designated locker so they do not contaminate food; food-contact surfaces of utensils; and equipment; linens, and single-service and single-use articles.

Action: Locker has been labeled.